

ABSTRACT

A wide range of foods, such as pasta products, cereals, snacks, pastry and the like, based on starch networks specifically adjusted to respective foods, which makes it possible to manufacture such foods from a larger selection of raw materials relative to the prior art, and also to improve product characteristics, such as the chewing consistency of pasta products, the crispness of cereals, snacks and pastries, and their tolerance relative to humid atmosphere. In addition, such foods based on starch networks can be manufactured with a resistant percentage fabricated in situ and a reduced glyceamic index. Also characteristic of the foods is that, during manufacture, they have a molecularly disperse mixture of networkable starch with an additional starch, and this mixture forms a network before potential separation.